







THE PICKWICKIAN BROBDINGNAGIAN

Single Vineyard Shiraz 2013 McLaren Vale, Shiraz (100%)

The Name

A pickwickian can be either intentionally or unintentionally unusual, however it happened, this wine is certainly different! With strong earth and chocolate characters, this is certainly of brobdingnagian (gigantic) proportions.

The Vintage

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly.

From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments $\,$ are aged on lees, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

Remember the days when a good perfume was meant to announce your arrival moments before you entered a room. The Pickwickian Brobdingnagian will do just that. You know you're in for something special before the wine even hits the glass. Incredibly aromatic, floral scented, Shiraz. You can't help but notice a trend towards some more typically Cabernet like characters. Blackcurrant, plum, forest floor, mushroom, lavender, leather and cedar. Pretty, savoury and fruity flavours in unison with a mouthfeel that is refined and minerally, yet no shrinking violet. The comparison to those old perfumes doesn't stop there, this wine will leave its trace long after it has departed, lingering effortlessly on your back palate.

The Vineyard

District Beautiful View Altitude 90m above sea level Soil Mostly sand on clay, 20% clay on

Aspect Reasonably flat, slight eastern, western and southern

Year planted 1914 Size 3.5 hectares

The geology is mostly sand on clay, excluding the southern area, which is clay on limestone, providing extra tannin structure in the grapes. Planted in 1914, the age of these vines adds soot and iron elements.



Harvest dates 20-23 Feb Alcohol 14.4% Residual sugar 1.4 g/l Titratable acid 7.4

3.37 Oak maturation 20 months Chief Winemaker Chester Osborn Senior Winemaker Jack Walton

